



### **Ms. D's Lasagna**

**Prep: 40 Min**  
**Cook Time: 1 Hr**

**Yield: 12 Servings**

#### **Ingredients:**

- 12 uncooked lasagna noodles
- 1 lb Italian Sausage
- 2/3 c chopped onions
- 1/2 T minced garlic
- 2/3 c chopped fresh parsley, divided
- 3 (6oz) cans tomato paste
- 1 (15oz) can tomato sauce
- 2 c water
- 1 1/2 t oregano
- 1 1/2 t basil
- 1 container part-skim ricotta cheese
- 1/2 c shredded parmesan cheese
- 3 eggs
- 2 t garlic salt
- 1/4 t ground black pepper
- 24 slices of mozzarella cheese

#### **Directions:**

1. Preheat oven to 350 Degrees
2. Over Medium Heat, brown the sausage, onions, garlic, and 1/2 the parsley; drain.
3. Add tomato paste, tomato sauce, water, oregano, and basil; mix well
4. Cover and Simmer for 5 minutes – stirring occasionally
5. In a separate bowl, combine – ricotta, parmesan, eggs, garlic salt, black pepper and remaining parsley; mix well
6. Lightly Spray a 9x13 baking dish with Olive Oil Flavored cooking spray, spread a ladle of sauce mix on bottom of pan –
7. Begin layering with 3 or 4 noodles, ricotta cheese mix, another ladle of sauce and approx 9 mozzarella slices
8. Repeat step seven until last layer is only noodles, sauce and mozzarella slices.
9. Cover and bake for 45 minutes.
10. Remove cover and Bake for an additional 10 minutes
11. Let cool approximately 10 minutes before serving